

FOOD SHARING TABLES

Food sharing tables are designed to reduce food waste and provide the option for students to have extra nutritious food if they are still hungry. If your school is considering implementing a sharing table, you will need to [create a clear plan](#) and have it approved by the Snohomish County Health Department.

01 CREATE YOUR PLAN

The plan needs to address and include the location of the sharing table, signage, allergy concerns, time and temperature controls, not accepting home prepared lunch items, and a system to throw food away after the lunch period. The plan will need to be supported by the principal, building staff and school nurse.

02 EDUCATE YOUR STUDENTS

The plan will also need to describe how students will be educated to make sure the sharing table process is successful. It is important that students and staff understand that only commercial unopened food or food from the school kitchen can be placed on the sharing table.

03 DO NOT RE-USE FOOD

Kitchen staff should not re-use food placed on a sharing table for another day. If kitchens have developed a kitchen recollection plan, students must give the food directly back to the kitchen and not to a sharing table.

04 MAKE A LIST OF ALLOWED FOODS

School served foods, from the current meal period, that are allowed to be placed on a sharing table or recollected by the kitchen are unopened dairy products (milks, yogurts, or string cheese), whole fruits with non-edible peels (oranges and bananas), and unopened, commercially pre-packaged items (granola bars, packaged apple slices, crackers, raisins).



Create your Food Sharing Table plan by going to <https://bit.ly/foodsharingplan>



**SNOHOMISH
COUNTY** 
HEALTH DEPARTMENT

If you have any questions concerning these guidelines, please contact the Food Program at food.safety@snoco.org